

Mr. Ed's Oyster Bar & Fish House

STARTERS

CRAWFISH SPINACH DIP served with Tortilla Chips	10. ⁹⁵
LOUISIANA CRAWFISH BREAD Baked fresh to order	10. ⁹⁵
FRIED GREEN TOMATO STACK with Grilled Shrimp and Remoulade Sauce	10. ⁹⁵
CRAWFISH CRAB CAKES drizzled with Remoulade Sauce	12. ⁹⁵
FRESH CUT ONION RINGS with Remoulade Sauce	7. ⁹⁵
CRAWFISH BEIGNETS Stuffed with Crawfish, Cheddar & Sweet Onions served with Pepper Jelly and Jalapeno Aioli	10. ⁹⁵
SEAFOOD NACHOS Crawfish Tails and Baby Shrimp in a Queso Cheese Sauce served over Fresh Fried Chips	13. ⁹⁵
CRISPY CALAMARI with Marinara	9. ⁹⁵
ALLIGATOR JALAPENO BITES with Remoulade Sauce	10. ⁹⁵

SOUPS

	Cup	Bowl
SEAFOOD GUMBO Shrimp, Crab	6. ⁷⁵	10. ⁷⁵
CHICKEN & ANDOUILLE GUMBO Chicken, Andouille	6. ⁷⁵	10. ⁷⁵
TURTLE SOUP with Sherry	6. ⁷⁵	10. ⁷⁵
GUMBOLAYA Chicken Gumbo with Jambalaya	7. ⁷⁵	11. ⁷⁵
CREOLE GUMBO Shrimp, Crabmeat, Chicken & Andouille	6. ⁷⁵	10. ⁷⁵

SALADS

BLEU CHEESE WEDGE Iceberg Tomatoes, Bacon & Creamy Bleu Dressing	7. ⁹⁵
CRISPY OYSTER SPINACH SALAD Bleu Crumbles, Hot Bacon Vin	16. ⁹⁵
CLUB SALAD Crispy Chicken, Lettuce, Tomatoes, Cheddar Cheese, Bacon, Egg and choice of Dressing	13. ⁹⁵
CAESAR SALAD Homemade Dressing	7. ⁹⁵
With Chicken	12. ⁹⁵
With Shrimp	13. ⁹⁵
With Crispy Oyster	15. ⁹⁵
HOUSE SALAD Iceberg & Romaine, Egg Crumbles, Tomatoes, with choice of Dressing	6. ⁹⁵

OYSTERS ON THE HALF SHELL

	1/2 DOZEN	DOZEN
ICED RAW with Cocktail Sauce	8. ⁹⁵	14. ⁹⁵
CHARBROILED with Garlic Butter & Parmesan	11. ⁹⁵	18. ⁹⁵
SOUTHWEST Charbroiled topped with Jalapeño	11. ⁹⁵	18. ⁹⁵
BIENVILLE Shrimp, Green Onions & Mushrooms	12. ⁹⁵	19. ⁹⁵
CRAWFISH ROCKEFELLER Crawfish, Bacon, Spinach	12. ⁹⁵	19. ⁹⁵
1/2 BIENVILLE 1/2 ROCKEFELLER	12. ⁹⁵	19. ⁹⁵
SPICY OYSTER SHOOTERS served with our Creole Cocktail Sauce	2. ⁷⁵	

LOUISIANA SEAFOOD PLATTERS

SOUTHERN FRIED CATFISH DINNER Fried to Perfection	16. ⁹⁵
LOUISIANA OYSTER DINNER Crispy Louisiana Oysters	19. ⁹⁵
GULF SHRIMP DINNER Butterflied Jumbo Gulf Shrimp	18. ⁹⁵
1/2 & 1/2 COMBINATION Fried Shrimp & Fried Catfish	18. ⁹⁵
Fried Shrimp or Fried Catfish with Fried Oysters	19. ⁹⁵
SEAFOOD PLATTER Jumbo Shrimp, Oysters and Catfish	23. ⁹⁵

PLATTERS SERVED WITH YOUR CHOICE OF POTATO SALAD, FRENCH FRIES, OR JAMBALAYA

START WITH A SIDE SALAD 2.⁹⁵

Due to the freshness of our products, please be advised that food prepared here may contain shells. There may also be a risk associated with consuming raw shellfish, as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood, or have other immune disorders, you should eat these products fully cooked. If unsure of your risk, consult a physician.

● ESTABLISHED 1989 ● WWW.MREDSRESTAURANTS.COM ●

● METAIRIE, FRENCH QUARTER, MID CITY AND ON ST. CHARLES AVE. ●

● 1327 ST. CHARLES (MAISON ST. CHARLES HOTEL) ● 504 - 267 - 0169 ●

● NO SEPARATE CHECKS PLEASE ● 20% SERVICE CHARGE TO PARTIES OF 5 OR MORE ●

FRESH CATCH

SALMON Seared	18. ⁹⁵
LOUISIANA REDFISH Grilled	21. ⁹⁵
CATFISH Blackened	17. ⁹⁵
LOUISIANA SHRIMP Grilled	20. ⁹⁵

SERVED WITH VEGETABLES,
NEW POTATOES, & LEMON BUTTER

ADD CRAB TOPPING 7.⁹⁵
ADD CRAWFISH CREAM TOPPING 7.⁹⁵
ADD 6 GRILLED SHRIMP 7.⁹⁵

START WITH A SIDE SALAD 2.⁹⁵

POBOYS

OYSTER Crispy Louisiana Oysters	16. ⁹⁵
SHRIMP Gulf Shrimp Fried Golden	14. ⁹⁵
CATFISH Catfish Fried to Perfection	13. ⁹⁵
ROAST BEEF DEBRIS <i>Mr. Ed's Classic!</i> Slow Cooked in Brown Gravy	12. ⁹⁵
MARDI GRAS CHEESEBURGER ON BUN 10 oz. Ground Chuck, Cheddar with French Fries	12. ⁹⁵

Served with lettuce, tomatoes, mayo & pickles

SIDES

RED BEANS AND RICE	3. ⁹⁵
HOMEMADE POTATO SALAD	2. ⁹⁵
CREOLE JAMBALAYA	3. ⁹⁵
SOUTHERN GRITS	3. ⁹⁵
NEW POTATOES	3. ⁹⁵
VEGETABLE DU JOUR	4. ⁹⁵
SAUTEED SPINACH	4. ⁹⁵
FRENCH FRIES	3. ⁹⁵

DESSERTS

PRALINE BREAD PUDDING	6. ⁷⁵
PEACH COBBLER Served Hot with a scoop of Ice Cream	6. ⁷⁵
AUSTIN'S BROWNIE A LA MODE Served Hot with a scoop of Ice Cream	6. ⁷⁵

SOUTHERN CREOLE COOKING

RED BEANS & RICE	
with Smoked Sausage	12. ⁹⁵
with Southern Fried Catfish	14. ⁹⁵

CREOLE JAMBALAYA	16. ⁹⁵
Chicken, Andouille, Shrimp	

CRAWFISH ETOUFFEE	17. ⁹⁵
Louisiana Tails smothered in a rich New Orleans Roux served with Steamed White Rice	

TASTE OF NEW ORLEANS	18. ⁹⁵
Jambalaya, Crawfish Etouffee, Red Beans served with Smoked Sausage	

MR. ED'S FAMOUS FRIED CHICKEN	14. ⁹⁵
1/2 Fried Chicken (Breast, Thigh, Wing, Leg), Potato Salad or French Fries <i>(ALL WHITE MEAT add 2.00)</i>	

SHRIMP & GRITS	18. ⁹⁵
Jumbo Gulf Shrimp sauteed in traditional Creole New Orleans Butter Sauce atop Southern Grits	

REDFISH MAISON	24. ⁹⁵
Blackened Redfish topped with Crawfish Etouffee served with Steamed White Rice	

PASTA ORLEANS	18. ⁹⁵
Sauteed Shrimp and Andouille Simmered with Crawfish Tails over Angel Hair in a Parmesan Cream Sauce	

CRAWFISH CRAB CAKES PASTA	22. ⁹⁵
Jumbo Gulf Shrimp Simmered in Parmesan Cream tossed with Angel Hair Pasta and topped with Crawfish Crabcakes	

SOUTHERN FRIED PLATTER	18. ⁹⁵
2 Pieces Fried Chicken with Crispy Catfish & Shrimp served with Jambalaya	

CAJYN RIBEYE	38. ⁹⁵
Topped with BBQ Shrimp and served with Jambalaya	

START WITH A SIDE SALAD 2.⁹⁵

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